



SEAFOOD
RESTAURANT

BIRMINGHAM, ALABAMA

From the Wine Cellar

Imported Greek Wines

- | | |
|-----------------------|--------|
| STA. HELENA | Bottle |
| CAMDAS RETSINA | |
| (ROSE) RO'DITIS | |



Appetizer Wines

- | Order
By Number | | Glass | Half
Bottle | Bottle |
|--------------------|--|-------|----------------|--------|
| | Before Your Meal As a Cocktail, or with Appetizers or Soup | | | |

1. PALE DRY SHERRY
2. SWEET VERMOUTH
- DRY VERMOUTH

White Dinner Wines

3. SAUTERNE, Paul Masson
4. CHABLIS, Paul Masson
5. RHINE CASTLE
6. LIEBFRAUMILCH (Imported)
7. JOHANNISBERGER (Imported)

Rose Wines

8. VIN ROSE SEC.
9. MATEUS ROSE (Imported) ..
10. LANCERS (Imported)

Red Dinner Wines

11. BURGUNDY, Paul Masson ...
12. BEAUJOLAIS CRUSE (Imported)
13. SEVA CHIANTI (Imported) ..
14. MIRAFIORE CLASSICO CHIANTI (Imported)

Dessert Wines

15. RICH RUBY PORT
16. TAWNY PORT

Sparkling Wines

17. MOULIN ROUGE CHAMPAGNE, N. Y. ...
18. MOULIN ROUGE CHAMPAGNE,
 PINK, N. Y.
19. COLD DUCK

We Take Great Pride in Our Kitchen, Our Wine Cellar Receives Equal Care. The Perfect Dining Experience is Incomplete Without the Inseparable Companionship of Fine Wine. The Wines on Our Menu Have Been Especially Selected for Our Wine Cellar. These Are Genuine Wines From Individual Growers, the Best Authentic Bottles Imported from the Source.



BIRMINGHAM, ALABAMA

We Proudly Present

*SEAFOOD SPECIALTY
OF THE HOUSE*

FRESH SNAPPER GREEK STYLE A LA LEOS

5.55

CHEF'S CHOICE – SHRIMP KABOB

Broiled in Leos Lemon Butter Sauce and Served Over
Steamed Rice

5.55

All Above Orders Served with Onion Soup, Salad,
Choice of Dressing, Baked Potato or French Fries

TO OUR CUSTOMERS:

To Please the Public is a Delight, and to Do So We Use Only
The Freshest Seafood Possible.
In Art It's Picasso, In Seafood It's Leos

Appetizers

FRESH GULF SHRIMP COCKTAIL with LEOS Homemade Sauce	1.95
OYSTER COCKTAIL with LEOS Homemade Sauce	1.95
FRIED CRAB CLAWS with LEOS Homemade Sauce, Small Large	4.25 6.25
LUMP CRAB MEAT COCKTAIL with LEOS Homemade Sauce	2.45
FRESH SHRIMP ON ICE with LEOS Homemade Sauce	4.55
SHRIMP SCAMPI	4.25

U. S. CHOICE BEEF KABOB
with Rice Pilaf
6.75

Salads

LEOS FAMOUS WEST INDIES SALAD, Small Large	4.95 5.95
LEOS SPECIAL GREEK SALAD Served with Tossed Salad, Feta Cheese, Anchovies, Imported Black Olives and Salonica Peppers and LEOS Special Dressing Small Large	1.65 2.50
CHOPPED FRESH SHRIMP SALAD	2.95
FRESH SHRIMP SALAD BOWL Served with Hearts of Lettuce, Tomatoes, Green Peppers, Hearts of Celery, Black Olives, Fresh Shrimp and Our Special Dressing	2.95

LAND AND SEA
U. S. Choice Filet Mignon
and Lobster Tail
8.35

Seafood Specialties

(Non-Frozen, Flown in Daily)

FRESH BROILED or FRIED SNAPPER STEAK with Our Special Sauce	5.25
STUFFED FLOUNDER	5.75
WHOLE FRESH BROILED or FRIED FLOUNDER with Our Special Sauce	4.50 up
GOLDEN FRIED STUFFED SHRIMP with Crab Meat	5.25
FRIED SOFT SHELL CRABS	5.55
GOLDEN FRIED JUMBO LOUISIANA SHRIMPS with Tartar or Cocktail Sauce .	5.15
WHOLE FRESH SPECKLED TROUT, Broiled or Fried	4.50
WHOLE FRESH SPANISH MACKEREL, Broiled	4.25
FRESH BROILED POMPANO	6.85
FRESH FRIED OYSTERS	5.35
GOLDEN FRIED TENDERLOIN OF TROUT, Almondine	4.85
GOLDEN FRIED FROG LEGS	5.75
OUR SPECIAL SEAFOOD PLATTER, Stuffed Deviled Crab, Snapper, Shrimp, Oyster, Scallops, Crab Claws and French Fried Onions	5.50
GOLDEN FRIED TENDERLOIN OF TROUT	4.50
GOLDEN FRIED DEEP SEA SCALLOPS	4.75
FRIED FRESH CRAB CLAWS	5.95
POND FRESH FRIED CATFISH	4.65
LARGE LIVE MAINE LOBSTER, From Our Tank, Broiled	?
AFRICAN ROCK LOBSTER TAILS, 10 - 12 oz.	9.35
ONE HALF BROILED FLORIDA LOBSTER, Stuffed with Crab Meat Dressing ...	6.95
TWO STUFFED DEVILED CRABS, Served with Lemon-Butter Sauce	4.25
FRIED or BROILED SNAPPER THROATS	4.95

The Above Served with Cup of Onion Soup, French Fries or Baked Potato,
Tossed Salad with Choice of Dressing and LEOS Famous Homemade Rolls —
Baked Potato Served After 5:00 P. M. Only

Soup

OUR FAMOUS SEAFOOD GUMBO

Cup	1.05	Bowl	1.75
ONION SOUP Cup	.80	Bowl	1.25

Oysters

FROM OUR WORLD FAMOUS OYSTER BAR

FRESH OYSTERS ON THE HALF SHELL	
with LEOS Homemade Sauce, Half Dozen	2.35
Dozen	3.95
OYSTERS ROCKEFELLER, Half Dozen	2.75
OYSTERS BIENVILLE, Half Dozen	2.75
OYSTERS A LA LEOS, Half Dozen	2.75
FRESH OYSTER STEW, Half Dozen	2.75
Dozen	3.95
OYSTER SELECTION, Two Each from any Three Above	2.75



From the Char-Broiler

U. S. CHOICE STRIP SIRLOIN, 16 oz.	8.25	U. S. CHOICE K. C. SIRLOIN	7.25
U. S. CHOICE RIB EYE, Extra Cut	7.25	DELMONICO STEAK a La LEOS .	5.85
U. S. CHOICE TOP SIRLOIN	6.95	OVEN BAKED PRIME RIB OF BEEF, au Jus	7.35
U. S. CHOICE FILET MIGNON Wrapped with Bacon	7.25	U. S. CHOICE CHOPPED SIRLOIN STEAK	4.95

LADIES SPECIAL FILET MIGNON on Toast

Cooking a Steak Well Done Has a Tendency to Destroy Tenderness and Flavor.
So We Cannot Assume Responsibility for Steaks Cooked in That Manner.

The Above Served with Cup of Onion Soup, French Fries or Baked Potato and
Chef's Salad Bowl with Choice of Dressing
(Baked Potato Served After 5:00 P. M.)

Chicken

ONE HALF PAN FRIED CHICKEN, Southern Style	4.25
ONE HALF BROILED MILK-FED CHICKEN with Lemon Butter Sauce	4.50

Served with Choice of French Fries or Baked Potato,
Tossed Salad with Choice of Dressing

Deluxe Sandwiches

REUBEN SANDWICH, Served on Rye Toast with Sauerkraut and Melted Swiss Cheese	2.75
CHOICE GROUND HAMBURGER on Toasted Bun	1.75
COUNTRY STYLE BAKED HAM	1.95
DELUXE CLUB SANDWICH	2.75
DELUXE COLD ROAST BEEF SANDWICH	1.95
SLICED BREAST OF CHICKEN	1.95

All Sandwiches Garnished with Kosher Dill Pickles,
Potato Chips, Lettuce and Sliced Tomatoes

Chef's Suggestions

U. S. CHOICE ROAST SIRLOIN OF BEEF	4.95
with Brown Gravy	
BABY CALF LIVER	4.25
with Sautéed Onions	
U. S. CHOICE BREADED VEAL CUTLETS	4.25
with Cream or Tomato Sauce	
BROILED CHICKEN LIVERS	4.25
with Lemon-Butter Sauce	

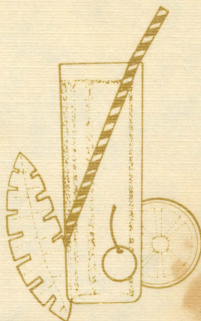
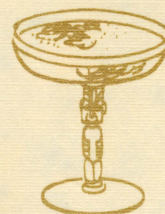
Served with Choice of French Fries or Baked Potato,
Tossed Salad with Choice of Dressing

HOMEMADE PIE BAKED DAILY

(NO SUBSTITUTES PLEASE)

May We Suggest

As a Refreshing Break
Leos Frozen Daiquiri



Or

The Drink Specialty of the House

LEOS FAMOUS HAWAIIAN SUNSET

Made with Cocoanut Milk, Pineapple Juice and Rum,
Served in a Tall Frosted Glass and Garnished with Fruit.

May We Suggest Draft Beer on Tap



After Dinner Drinks

Green Creme de Menthe
Creme de Menthe Frappe
Grasshopper
Drambuie
Tia Maria
King Alphonse
Gold Cadillac
Brandy Alexander
Stinger

Galliano Stinger
Irish Coffee
Rusty Nail
Black Russian
Harvey Wallbanger
Tequila Sunrise
Pink Squirrel
Pink Lady
B & B

Cherry Heering

32
365
500

18,250

